

Cajun Dirty Rice Scotch Eggs

...a Louisiana twist on this traditional finger food

By Lilly Bridwell-Bowles

ingredients:

- 1 cup finely chopped spicy smoked sausage
- ¼ cup sweet onion, finely chopped
- ¼ cup celery, finely chopped
- ¼ cup bell pepper, finely chopped
- 2 ½ cups cooked jasmine rice
- 1 tbsp Worcestershire sauce
- 1 tsp Cajun seasoning (Tony Chachere's is what I use)
- ¼ tsp dry mustard
- 2 large eggs
- ¼ cup fine breadcrumbs
- 6 hard cooked eggs
- Canola or peanut oil

directions:

- Sauté sausage in a large skillet (cast iron is best, of course) over medium heat 3 to 4 minutes until crisp.
- Add onion, celery, and pepper (the holy trinity of Cajun cooking) and sauté 3 or 4 minutes until vegetables are tender.
- Remove from heat and stir in rice, Worcestershire sauce, Cajun seasoning, and mustard. Cool 30 minutes.
- Stir 2 large eggs and breadcrumbs into cooled mixture .
- Using wet hands, gently press the rice mixture evenly around whole boiled eggs.
- Pour oil to depth of 2 inches into a Dutch oven; heat over medium heat to 360 F.
- Fry eggs in 3 batches, 3 minutes or until golden brown, turning often.
- Drain on a wire rack over paper towels.
- Slice and serve.
- Note: These go fast, so you might want to double the batch! A little garnish of Cajun seasoning never hurts

